

MARGARINE

9,000 U.S.P. UNITS OF VITAMIN A AND 3,300 FOOD-ENERGY UNITS PER POUND

ONE POUND NET WEIGHT

FRESH!

FLEISCHMANN'S

Blue Bonnet

VEGETABLE OLEOMARGARINE

SODIUM BENZOATE (0.1%) AS A PRESERVATIVE, VITAMIN A AND ARTIFICIAL FLAVOR ADDED  
2 OZ. OF BLUE BONNET SUPPLY 28% OF THE DAILY ADULT VITAMIN A MINIMUM REQUIREMENT

MANUFACTURED BY STANDARD MARGARINE CO., INC., INDIANAPOLIS, IND.

A SUBSIDIARY OF STANDARD BRANDS INCORPORATED

VITAMIN A ADDED

**CRISPY POPOVERS**

- 1 cup sifted all-purpose flour
- $\frac{1}{4}$  teaspoon salt
- 2 eggs
- 1 cup milk
- 1 tablespoon Melted Blue Bonnet Margarine

Sift together flour and salt. Beat eggs with rotary egg beater until light; add milk and continue beating until well blended. Add egg mixture and melted Blue Bonnet to sifted dry ingredients and continue beating until mixture is smooth and free from lumps. Fill hot, greased iron muffin pans or glass or earthenware custard cups  $\frac{3}{4}$  full. Bake in hot oven at 450° F. 25 minutes, then reduce heat to moderate, or 350° F. and finish baking about 15 minutes longer. Serve piping hot with plenty of Blue Bonnet. Makes 10.

**ECONOMY SPICE CAKE**

- $\frac{1}{2}$  cup sugar
- 1 cup water
- $\frac{1}{2}$  cup raisins
- $\frac{1}{2}$  cup Blue Bonnet Margarine
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  teaspoon nutmeg
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 2 cups sifted cake flour
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon soda

Put sugar, water, raisins, Blue Bonnet, salt and spices in sauce pan. Bring to a boil and cook for 3 minutes. Cool. Sift together flour, baking powder and soda; add to cooled raisin mixture. Mix well, beating just enough to combine ingredients. Pour into greased 8-inch square pan. Bake in moderate oven at 350° F. for 40 minutes, or in large greased cup cake pans at 375° F. about 30 minutes. If desired, frost with Blue Bonnet Cream Icing. Makes 1 8-inch cake, or 8 large cup cakes.

**CREAMY FROSTING.**

*Cream 3 tablespoons Blue Bonnet Margarine, add  $1\frac{1}{4}$  cups sifted confectioner's sugar, working in well. Add few drops of cream at a time to make good consistency to spread. Add  $\frac{1}{4}$  teaspoon vanilla extract.*

**LEMON CREAM ICING**

Omit vanilla and add  $\frac{1}{4}$  teaspoon grated lemon rind.

**CHOCOLATE CREAM ICING**

Add 2 tablespoons cocoa after sugar is added.

Makes sufficient for 8-inch square cake or 8 large cup cakes.